



Chicken & Wild Rice Soup

Prep: 20 mins

Cook: 20 mins

Servings: 6 – 8

Ingredients:

- 2 Chicken Breasts
- 2 Carrots – Sliced
- 1 Celery – Sliced
- 3 Green Onions – Sliced
- 1/4 cup Frozen Peas
- 2 Cloves Sliced garlic
- 2 15 oz cans Chicken Broth
- 1 Box Wild Rice

Inspiration:

Another recipe from our very own Snoop Doug. He says, “try it, you will like it.”

Instructions:

Prepare 1 cup store brand Wild Rice per instructions on label using chicken broth to replace water. As rice soaks, cube skinless chicken breast into 1/2” cubes and slice carrots, celery, garlic and green onions into 1/8” slices.

Fry chicken in skillet with 2 tablespoons olive oil and sliced garlic. In remaining chicken broth add sliced veggies and bring to boil. Add in chicken, rice and peas while allowing to simmer 15 – 20 minutes. Serve hot with warm bread. Enjoy.